

Culinary Arts Program Standards

1. Personal Qualities and People Skills

Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
Demonstrate a positive work ethic by coming to work every day on time, a willingness to take direction, and motivation to accomplish the task at hand.	0	2	17	2.89	19
Demonstrate integrity by abiding by workplace policies and laws and demonstrating honesty and reliability.	0	2	17	2.89	19
Demonstrate teamwork skills by contributing to the success of the team, assisting others, and requesting help when needed.	0	6	13	2.68	19
Demonstrate positive self-representation skills by dressing appropriately and using language and manners suitable for the workplace.	1	4	14	2.68	19
Demonstrate diversity awareness by working well with all customers and co-workers.	2	6	11	2.47	19
Demonstrate conflict-resolution skills by negotiating diplomatic solutions to interpersonal and workplace issues.	3	7	9	2.32	19
Demonstrate creativity and resourcefulness by contributing new ideas and working with initiative.	4	9	6	2.11	19
<i>answered question</i>					19
<i>skipped question</i>					0

2. Professional Knowledge and Skills

Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
Demonstrate effective speaking and listening skills by communicating effectively with customers and employees and following directions.	2	5	12	2.53	19
Demonstrate effective reading and writing skills by reading and interpreting workplace documents and writing clearly.	3	9	7	2.21	19
Demonstrate critical-thinking and problem-solving skills by analyzing and resolving problems that arise in completing assigned tasks.	2	10	7	2.26	19
Demonstrate healthy behaviors and safety skills by following safety guidelines and managing personal health.	2	1	16	2.74	19
Demonstrate understanding of workplace organizations, systems, and climates by identifying "big picture" issues and fulfilling the mission of the workplace.	4	11	4	2.00	19
Demonstrate lifelong-learning skills by continually acquiring new industry-related information and improving professional skills.	3	10	6	2.16	19

Demonstrate job acquisition and advancement skills by preparing to apply for a job and seeking promotion.	2	14	3	2.05	19
Demonstrate time, task, and resource management skills by organizing and implementing a productive plan of work.	2	8	9	2.37	19
Demonstrate mathematical skills by using mathematical reasoning to accomplish tasks	2	11	6	2.21	19
Demonstrate customer service skills by identifying and addressing the needs of all customers and providing helpful, courteous, and knowledgeable service.	2	9	8	2.32	19
<i>answered question</i>					19
<i>skipped question</i>					0

3. Technology Knowledge and Skills					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
Demonstrate proficiency with job-specific technologies by selecting and safely using technological resources to accomplish work responsibilities in a productive manner.	2	10	7	2.26	19
Demonstrate proficiency with information technology by using computers, file management techniques, and software/programs effectively.	7	9	3	1.79	19
Demonstrate proper Internet use and security by using the Internet appropriately for work.	8	9	2	1.68	19
Demonstrate proficiency with telecommunications by selecting and using appropriate devices, services, and applications.	11	6	2	1.53	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 1.0: CAREER PATHWAYS AND INDUSTRY PROFESSIONAL STANDARDS					
Performance Standard 1.1: Professional Foodservice Industry, History, Traditions, and Current Trends					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
1.1.1 industry.	15	3	1	1.26	19
1.1.2 Integrate global trends in the foodservice industry.	7	10	2	1.74	19
1.1.3 Compare various types of international and regional cuisines.	8	8	3	1.74	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 1.2: Career Paths and Opportunities in Foodservice Industries					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
1.2.1 Differentiate between the various positions in foodservice industry.	6	10	3	1.84	19
1.2.2 Explore career and educational opportunities in related foodservice industries.	6	10	3	1.84	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 1.3: Professional and Ethical Workplace Behaviors in the Foodservice Industry					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
1.3.1 Wear and maintain professional workplace attire.	1	5	13	2.63	19
1.3.2 Demonstrate professional and ethical workplace behaviors.	0	3	16	2.84	19
1.3.3 Demonstrate helpful, courteous, and attentive customer-service skills.	1	7	11	2.53	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 2.0: SANITATION AND SAFETY					
Performance Standard 2.1: Microorganisms and Their Role In Foodborne Illness					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
2.1.2 Analyze foodborne symptoms, illnesses and their causes.	1	7	11	2.53	19
2.2.2 Practice safe food handling techniques and prevention of foodborne illnesses.	0	0	19	3.00	19
<i>answered question</i>					19

Performance Standard 2.2: Safe Food Handling Principles					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
2.2.1 Practice appropriate personal hygiene/health procedures and report symptoms of illness.	0	1	18	2.95	19
2.2.2 Demonstrate awareness of the FDA Model Food Code and local health department regulations.	2	5	12	2.53	19
2.2.3 Explain HACCP (Hazard Analysis Critical Control Point) and identify CCPs (Critical Control Points).	2	6	11	2.47	19
2.2.4 Implement appropriate procedures and precautions to prevent accidents and injuries.	0	2	17	2.89	19
2.2.5 Recognize OSHA standards.	3	7	9	2.32	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 3.0: FOOD SERVICE SKILLS, EQUIPMENT, AND PRODUCTION					
Performance Standard 3.1: Food Service Tools and Equipment					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
3.1.1 Identify tools and equipment for appropriate use.	0	6	13	2.68	19
3.1.2 Safely operate and maintain tools and equipment.	0	5	14	2.74	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 3.2: Knife Skills					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
3.2.1 Describe basic knife cuts and their application.	0	9	10	2.53	19
3.2.2 Demonstrate how to properly handle, sharpen, and maintain knives.	1	6	12	2.58	19
3.2.3 Determine knives for appropriate use.	3	5	11	2.42	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 3.3: Workplace Mise en Place					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
3.3.1 Identify and apply front- and back-of-the-house mise en place.	2	9	8	2.32	19
3.3.2 Create prep lists and timelines.	0	11	7	2.39	18
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 3.4: Measuring Techniques					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
3.4.1 Differentiate weights and measures for proper scaling (weight vs. volume, wet vs. dry).	1	7	11	2.53	19
3.4.2 Identify the appropriate measuring instrument(s).	1	6	12	2.58	19
3.4.3 Demonstrate proper measuring techniques.	1	6	12	2.58	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 3.5: Recipe Standards					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
3.5.1 Follow a standardized recipe.	1	5	13	2.63	19
3.5.2 Write a standardized recipe.	6	7	6	2.00	19
3.5.3 Increase and decrease recipe yields using conversion factors.	2	8	9	2.37	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 3.6: Presentation Techniques					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
3.6.1 Create appropriate garnishes for specific food items.	5	11	3	1.89	19
3.6.2 Design and use of centerpieces.	13	6	0	1.32	19
3.6.3 Model a variety of plating techniques.	3	10	6	2.16	19
3.6.4 Explain buffet presentations.	8	10	1	1.63	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 4.0: MENU PLANNING PRINCIPLES					
Performance Standard 4.1: Nutrition Principles and Specialized Dietary Plans					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
4.1.1 Interpret and incorporate basic nutrition knowledge to menu planning and modification.	5	9	5	2.00	19
4.1.2 Explain special dietary needs and available modifications.	5	7	7	2.11	19
4.1.3 Identify common food allergies and key substitutions.	1	8	10	2.47	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 4.2: Menu Writing Principles					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
4.2.1 Differentiate menu types.	7	10	2	1.74	19
4.2.2 Identify how menu prices are determined.	3	12	4	2.05	19
4.2.3 Calculate menu pricing.	5	11	3	1.89	19
4.2.4 Plan a menu for a given scenario.	5	12	2	1.84	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 4.3: Purchasing, Storeroom Operations, and Cost Controls					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
4.3.1 Practice proper storage procedures.	2	4	13	2.58	19
4.3.2 Utilize a purchase specification and complete a requisition form.	7	8	4	1.84	19
4.3.3 Calculate the cost of a recipe.	4	12	3	1.95	19
4.3.4 Apply inventory control as it relates to FIFO (first in, first out) and par levels.	4	6	9	2.26	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 5.0: BAKERY PRODUCTION TECHNIQUES					
Performance Standard 5.1: Preparing Baked Goods					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
5.1.1 Identify common baking ingredients.	1	8	10	2.47	19
5.1.2 Prepare a variety of baked goods i.e. yeast and quick breads, pastries, and dessert items.	3	10	6	2.16	19
5.1.3 Understand recipes modifications for environmental conditions.	5	9	5	2.00	19
5.1.4 Understand and utilize bakers' formulas.	6	9	4	1.89	19
5.1.5 Demonstrate various plating presentations.	5	11	3	1.89	19
5.1.6 Properly hold and store products.	0	7	12	2.63	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 6.0: GARDE MANGER					
Performance Standard 6.1: Duties of Garde Manger					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
6.1.1 Prepare creamy and vinaigrette dressings and dips.	3	8	8	2.26	19
6.1.2 Prepare various salads and components.	2	12	5	2.16	19
6.1.3 Prepare a variety of hot and cold sandwiches, components and side items.	2	10	7	2.26	19
6.1.4 Prepare a variety of appetizers and hors d'oeuvre.	1	14	4	2.16	19
6.1.5 Properly hold and store garde manger items.	0	6	13	2.68	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 7.0: INGREDIENTS AND FOOD PRODUCTION					
Performance Standard 7.1: Spices, Oils and Vinegars, Fresh and Dried Herbs					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
7.1.1 Identify various spices, fresh and dried herbs for their appropriate uses.	0	10	9	2.47	19
7.1.2 Maintain quality of spices and herbs through proper holding and storage.	1	11	7	2.32	19
7.1.3 Identify oils and vinegars for their appropriate uses.	2	11	6	2.21	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 7.2: Fruits and Vegetables					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
7.2.1 Select appropriate fruits and vegetables for intended uses.	3	7	9	2.32	19
7.2.2 Prepare a variety of fruits and vegetables.	2	9	8	2.32	19
7.2.3 Properly hold and store fruit and vegetables.	0	8	11	2.58	19
7.2.4 Demonstrate a variety of cooking methods for fruits and vegetables.	1	11	7	2.32	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 7.3.: Starches, Grains, and Legumes					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
7.3.1 Select and prepare a variety of starches, grains, and legumes for intended uses	2	9	8	2.32	19
7.3.2 Demonstrate a variety of cooking methods for starches, grains, and legumes	1	10	8	2.37	19
7.3.3 Use starches, grains and legumes as center of the plate items (i.e. vegetarian, ethnic cuisines).	3	10	6	2.16	19
7.3.4 Properly hold and store starches, grains, and legumes	0	9	10	2.53	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 7.4: Dairy Products					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
7.4.1 Select and prepare dairy products for intended uses.	2	9	8	2.32	19
7.4.2 Properly hold and store dairy products.	0	5	14	2.74	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 7.5: Eggs					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
7.5.1 Differentiate the usage of fresh and older eggs.	5	6	8	2.16	19
7.5.2 Prepare and serve eggs using a variety of cooking methods.	2	10	7	2.26	19
7.5.3 Properly hold and store eggs and egg products.	1	4	14	2.68	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 7.6: Center of the Plate Principles					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
7.6.1 Select appropriate cuts for intended uses.	1	12	6	2.26	19
7.6.2 Identify appropriate fabricating methods of meats, poultry, and seafood.	1	10	8	2.37	19
7.6.3 Identify uses of animal by-products.	7	10	2	1.74	19
7.6.4 Outline federal grading standards.	5	9	5	2.00	19
7.6.5 Prepare a variety of meats, poultry, and seafood utilizing various cooking methods.	0	10	9	2.47	19
7.6.6 Properly hold and store meats, poultry and seafood.	0	4	15	2.79	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 8.0: STOCKS/SAUCES/SOUPS					
Performance Standard 8.1: Preparation of Stocks					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
8.1.1 Prepare a variety of stocks using various cooking methods.	2	11	6	2.21	19
8.1.2 Properly cool, hold and store stocks.	0	7	12	2.63	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 8.2: Preparation of Sauces					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
8.2.1 Prepare mother sauces and derivative small sauces.	1	12	6	2.26	19
8.2.2 Utilize a variety of thickening methods/agents.	2	8	9	2.37	19
8.2.3 Properly cool, hold and store sauces.	0	6	13	2.68	19
<i>answered question</i>					19
<i>skipped question</i>					0

Performance Standard 8.3: Preparation of Soups					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
8.3.1 Prepare a variety of clear, thick, and specialty soups using a variety of cooking methods.	1	10	8	2.37	19
8.3.2 Properly cool, hold and store soups.	0	7	12	2.63	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 9.0: COOKING METHODS					
Performance Standard 9.1: Dry Heat, Moist Heat, and Combination Cooking Methods					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
9.1.1 Explain and demonstrate methods of dry heat cooking with and without fat.	0	10	9	2.47	19
9.1.2 Explain and demonstrate methods of moist heat cooking.	1	9	9	2.42	19
9.1.3 Explain and demonstrate methods of combination cooking.	2	8	9	2.37	19
<i>answered question</i>					19
<i>skipped question</i>					0

CONTENT STANDARD 10.0: FRONT-OF-THE-HOUSE PROCEDURES					
Performance Standard 10.1: Service Styles					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
10.1.1 Display a variety of table settings.	7	11	0	1.61	18
10.1.2 Perform a variety of service styles.	8	9	1	1.61	18
10.1.3 Identify and use proper techniques for greeting, seating, and presenting the menu to customers.	8	7	3	1.72	18
<i>answered question</i>					18
<i>skipped question</i>					1

Performance Standard 10.2: Beverage Service					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
10.2.1 Prepare and serve a variety of hot and cold beverages.	7	7	4	1.83	18
10.2.2 Properly hold and store beverages.	4	7	7	2.17	18
<i>answered question</i>					18
<i>skipped question</i>					1

CONTENT STANDARD 11.0: BUSINESS OPERATIONS IN THE FOODSERVICE INDUSTRY					
Performance Standard 11.1: Entrepreneurship Opportunities					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
11.1.1 Discuss components of a business plan.	8	7	3	1.72	18
11.1.2 Investigate support networks for entrepreneurship Identify business opportunities.	8	9	1	1.61	18
11.1.3 Identify issues that impact business and personal finances.	7	7	4	1.83	18
<i>answered question</i>					18
<i>skipped question</i>					1

Performance Standard 11.2: Marketing Strategies					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
11.2.1 Describe various marketing techniques utilized in the foodservice industry.	7	10	1	1.67	18
11.2.2 Create a marketing tool utilizing a menu.	8	8	2	1.67	18
<i>answered question</i>					18
<i>skipped question</i>					1

Performance Standard 11.3: Professional Organizations					
Answer Options	Nice to Know	Need to Know	Critical to Know	Rating Average	Response Count
11.3.1 Explore student and professional organizations associated with the foodservice industry.	6	9	3	1.83	18
11.3.2 Participate in a student and/or professional organization function.	5	11	2	1.83	18
<i>answered question</i>					18
<i>skipped question</i>					1